

AMENDMENTS TO THE CLAIMS

1. (Currently amended) Acidic whipping cream, or its whipped or dried powdery product comprising as an essential component acid-soluble soybean protein, wherein the acid-soluble soybean protein is obtained by subjecting a solution of soybean protein to (A) a treatment for removing ~~or inactivating~~ a polyanionic substance of a protein raw material origin, and (B) a treatment by addition of a polycationic substance, ~~or a combination of (A) and (B)~~ before a heat treatment at a temperature of higher than 100°C in a region more acidic than pH of the isoelectric point of the protein, and the solution of soybean protein is not subjected to a protease treatment.

2. (Original) The cream, or its whipped or dried powdery product according to claim 1, further comprising acidic taste substance.

3. (Original) The cream according to claim 1, wherein the cream or its whipped product is ice cream, soft ice cream, whipped cream, cloudy cream or cooking cream.

4. (Withdrawn) The dried powdery product according to claim 1, wherein the dried powdery product is that of high fat type, powdered whip type or powdered cream type.

5. (Previously presented) The cream, or its whipped or dried powdery product according to claim 1, having a pH of 2.0 to 4.5.

6. (Previously presented) The cream, or its whipped or dried powdery product according to claim 5, wherein the pH is 2.5 to 4.3.

7. (Withdrawn) A process for producing acidic cream, or its whipped or dried powdery produce which comprises subjecting a homogenized mixture of an aqueous phase and an oil phase, containing acid-soluble soybean protein to heat sterilization.

8. (New) A process for producing acidic whipping cream, or its whipped or dried powdery product which comprises the following steps:

(a) producing an acid-soluble soybean protein by subjecting a solution of soybean

protein to a treatment for removing a polyanionic substance of a protein raw material origin and a treatment by addition of a polycationic substance, before a heat treatment at a temperature of higher than 100°C in a region more acidic than pH of isoelectric point of the protein, and

(b) subjecting a homogenized mixture of an aqueous phase and an oil phase, containing the acid-soluble soybean protein to heat sterilization.